



BREAD AND ROLLS

BROWN BREAD

2 quarts coarse graham flour, 1 level teaspoon salt, 1 cup orleans molasses, 2 level teaspoons soda, sour milk enough to make stiff batter. Put soda in molasses, bake 2 hours in very slow oven.

Mrs. Medill McCormick, Chicago.

NUT BREAD

2 cups flour, 2 teaspoons baking powder, 3/4 cup granulated sugar, sift all together, add 1 cup nut meats, 1 egg, milk to make dough like bread.

Let rise 20 minutes. Bake in slow oven 40 minutes.

Mrs. Minnie King.

NUT BREAD

2 cups graham flour or shorts, 2 cups white flour, 2 cups milk, 1 cup sugar, 1 egg (beaten), 4 level teaspoons baking powder, 1 teaspoon salt, 1 cup nuts.

Take flour, sugar, baking powder and salt, sift. Put in tins, let stand 20 minutes. Bake 50 minutes in moderate oven.

Mrs. J. M. Ehrman.

SALLY LUNN

1 quart flour, 3 eggs, 1 tablespoon butter, 1 teacup yeast, salt, 1

tablespoon sugar, 1 pint sweet milk.

Beat egg yolks light, stir in yeast, milk, flour, butter, add beaten whites. Bake in round or square loaf after it has risen enough. Serve hot. Cut loaf in half through middle, pour melted butter over each and place on top the cut side up as you do in strawberry short cake. Slice and serve. Use melted butter generously.

Mrs. Furman Roach.

EGG ROLLS

1 pint sweet milk, 2 eggs, ½ cup sugar, 1 cup butter, ½ cake yeast.

Make batter at night, knead stiff in morning. Let rise and make into small rolls, let rise and bake.

Mrs. E. A. Gastman.

SPONGE FOR SWIEBACH

1 pint luke-warm water, 1 pint potato water, 1 yeast cake dissolved 1 hour in 1 cup warm water.

Stir flour into water so that it is runny, add Yeast Foam and beat until it bubbles. Set in warm temperature over night, covered. In the morning add 1 quart warm water, 1 large cup melted lard, 1 table-spoonful salt, 1 small cup sugar, 1 egg. Stir in flour, half graham, half white, until stiff; knead, in white flour at least ½ hour until it does not stick. Let rise, then knead again. Let rise a second time, then shape into rolls, let rise, then bake in moderate oven 1½ hours. Slice when cold and toast in oven. If liked, sprinkle with butter, sugar and cinnamon.

Mrs. Guy Parke.

COUSIN ELLEN'S SPOON CORN BREAD

1 quart milk, 3 tablespoons shortening, 2 cups corn meal, 1 teaspoon salt (scant), 3 eggs.

Boil milk, add shortening, stir in corn meal, cook 5 minutes, add salt. Let cool and add beaten egg yolks, lastly the beaten whites. Bake 40 minutes.

Mrs. F. P. Howard.

BRAN BISCUITS

1½ pints bran flour, 1 pint white flour, a little salt, 1 teaspoon baking powder, ½ pint sour milk, 1 teaspoon soda, 2 tablespoons molasses, 1 tablespoon sugar (level), 1 tablespoon lard (heaping).

Make into soft dough, knead with hand until less than ½ inch thick. Bake in moderate oven.

Mrs. W. P. Shade.

POTATO ROLLS

2 small potatoes, cook and mash with 1 tablespoon sugar, 2 table-spoons shortening, salt to taste. Scald 2 cups milk and cool, then add a little over ½ cake compressed yeast dissolved in luke warm milk or water, add flour to make stiff batter.

Cover and let rise 2 hours. Add flour again to make stiff batter, let rise again 2 hours. Then make into biscuit and let rise 2 hours more. Bake in quick oven.

Mrs. E. J. Brown.

KUCHEN

1 pint bread sponge, 1 or 2 eggs, 1 cup powdered sugar (small), 1 cup butter and lard mixed (small), 1 cup warm water, cream, butter

and sugar, add egg (beaten), then water and sponge, add enough flour to make stiff batter.

Let rise over night. In morning add some salt, mix into dough as stiff as for rolls. Let rise again. Roll out ½ inch thick. It will make 2 good pie pans. Let rise again. Melt 1 cup granulated sugar, 1 teaspoon ground cinnamon with a little water. When it is boiled to a thick syrup add generous tablespoon butter. Do not stir until it is cool. Stick the risen dough full of holes, put this mixture on and bake.

Mrs. A. R. Montgomery.

CORN MUFFINS

1 cup flour, ½ cup corn meal, ½ teaspoon salt, 2 teaspoons baking powder, 1 egg, 3 tablespoons sugar, 1 teaspoon butter, 1 cup sweet milk.

Mrs. D. H. Conklin.

SALT RISING BREAD

2 good sized potatoes sliced raw, 3 tablespoons corn meal, 1 tea-

spoon sugar, 1/2 teaspoon salt.

Pour over this 2 pints boiling water. Make this at noon and set to rise until next morning. Use ½ gallon crock, cover with plate and put in warm place. In morning drain off water but do not strain; make a stiff batter with this liquid, adding scant teaspoon of soda and ½ teaspoon salt; let rise. Put this in two-quart pitcher and set in quite warm water. This will come to top of pitcher in about one hour. Let it get quite lively. Take 1 pint hot water, 1 pint sweet milk, 1 good sized tablespoon lard, add sponge and make a soft dough and knead well and put in pans to rise. Put this in four half-gallon crocks to bake. Grease the crocks, and, lightly, top of loaves and stick with fork. The dough should fill pans and should be kept warm. Clara Hunt.

POPOVERS

1 cup milk, add 2 eggs (well beaten). In another bowl sift twice 1 cup flour.

Add slowly the egg and milk and salt. Beat smooth, put in very

hot pans. Bake 45 minutes.

Mrs. Charles A. Ewing.

SPONGE CORN GEMS

Cream together 3 tablespoons sugar, and 1 tablespoon melted butter, then add the well beaten yolk of 1 egg, 1 cup flour which has been sifted together twice with ½ cup corn meal, ½ teaspoon salt

and two teaspoons baking powder, and mix into a batter with one cup milk, then add the stiffly beaten white of 1 egg and bake in gem pans. This makes twelve.

Mrs. E. A. West.

MUFFINS

1 egg, ¼ cup butter, ¼ cup sugar, ¼ cup milk, 1 cup flour, 1 teaspoon baking powder, a little salt. Cream butter and sugar.

Mix thoroughly, beat egg separately. Much depends on beating light. Bake in a medium oven.

Ella Race.

CORN CAKES

1 cup flour, 2 cups corn meal, 2 cups milk (sweet or sour), 2 tablespoons sugar, 1 tablespoon salt, 2 teaspoons baking powder or soda, 1 egg beaten well.

Mrs. J. D. Moore.

DUMPLINGS

1 cup sweet milk, 1 egg beaten and put into milk, 2 cups flour, 1/4 cup butter, salt spoon salt, 3 teaspoons baking powder.

Mrs. H. D. Spencer.

SOUPS

QUEEN VICTORIA'S FAVORITE

A 3 or 4 pound chicken or fowl, 3 quarts water, 1 tablespoon salt, 6 pepper corns, 1 saltspoon pepper, 1 tablespoon chopped onion, 1 tablespoon celery, 1 tablespoon butter, 1 tablespoon corn starch, 2 eggs.

Let fowl come to boil quickly and skim; remove meat when tender, boil again with bones, add salt and vegetables. Simmer until reduced to 1½ quarts. For 1 quart stock, 1 pint rich milk. When it comes to a boil add butter and corn starch (rubbed to a cream and browned), add seasoning. Pour over eggs beaten light and serve.

CLEAR TOMATO SOUP

Boil your tomatoes with onion and butter thoroughly, add a clear stock or broth, half a white of an egg to clear, let it stand, then pour through cheese cloth.

Mrs. C. E. Hay.

BLACK BEAN SOUP

Soak 2 cups beans over night, Drain in morning, cover with 2 quarts cold water and boil, add 1 onion stuck with 3 cloves, some parsley, simmer until tender.

Mash through a sieve, return to fire. When it reaches boiling point add thickening, I dessert spoon flour, I ounce butter. Serve with diced hard-boiled egg and lemon peeled closely and sliced. A gill of wine improves it. A heavier soup is made by adding stock which is not put in until beans are soft.

Mrs. Furman Roach.

CREAM OF CELERY

1 stalk celery chopped fine cooked in 1 pint of stock, 2 tablespoons butter, 1 tablespoon flour, 1 cup milk and 1 cup thin cream added to stock. Salt and pepper to taste.

Mrs. W. P. Shade.

CREAM OF BARLEY SOUP

1 large soup bone, 1 soup bunch, 1 tablespoon celery extract, ½ cup pearl barley, ½ lemon, ⅓ teaspoon nutmeg, a little tabasco sauce. Boil and strain. To 1 gallon add 1 pint fresh milk, 1 pint cream, 3 eggs. Should not boil after eggs are added.

Mrs. W. P. Shade.

CORN AND TOMATO

Cook separately 1 can corn and 1 can tomatoes. Rub through colander, then put together, season with salt, pepper and pinch of sugar. Place slice of toasted bread with a lump of butter in each dish and pour soup over.

Mrs. W. P. Shade.

ORANGE SOUP

(Serves 8 persons)

1 quart orange juice, 1 cup sugar, 2 tablespoons arrow-root, 1/4

cup brandy.

Blend arrow-root with 4 tablespoons water. Heat orange juice, stir in arrow-root. Cook until thick but avoid boiling. Remove from fire, add sugar and brandy. Chill and serve.

Mrs. C. C. Andrews.

FISH

ORIGINAL RECIPE LOBSTER A LA NEWBURG

Plunge a good sized lobster in boiling water and let boil 15 minutes. Then cool, take meat out of shell and cut in small pieces, put them in a stew pan, mix a glass of sherry, a spoon of brandy, piece of butter size of an egg, a pinch of red pepper and let boil 5 minutes. Prepare in a bowl 1 pint cream, yolks of 4 eggs and a little butter; mix well and stir it in the lobster while boiling. Do not let it boil after the cream is in or it will curdle.

OYSTERS A LA CREOLE

2 dozen large oysters (chop fine), 2 hard boiled eggs (chop fine), salt, pepper, generous quantity butter.

Stir rapidly in hot skillet 1 minute, mix with 1 cup finely rolled cracker crumbs, ½ cup rich cream.

Make shells of rich pie crust in gem pans, fill with oyster filling, put salt, pepper, a little beaten egg and lump of butter on top of each and bake brown. Serve hot. Garnish with parsley.

Mrs. H. Lanham.

CODFISH BALLS

Pick 1 cup codfish, soak over night, next morning boil until tender, changing water several times. Mash codfish fine, adding 1 tablespoon butter.

Mash boiled potatoes (more than codfish), adding butter, pepper and salt. Mix with codfish and add 1 egg, beat all very light. Form in balls and fry in hot fat.

Mrs. E. G. Powers.

FILLETS OF HALIBUT

Cut halibut steak in pieces about 2 by 3 inches, press thin (with hand), roll in flour (slightly salted), spread with butter, roll and pin together with wooden tooth picks and roll again in flour.

Place standing in baking pan, add little hot water, pinch salt, bake about 20 minutes, baste occasionally, brown quickly and serve with

Tomato Sauce

2 tablespoons melted butter, 2 tablespoons flour. Mix and add 1 pint strained canned tomatoes. Cook until thick. Garnish with parsley and triangles of buttered toast.

Mrs. E. P. Bishop.

FISH SOUFFLE

2 tablespoons butter, 3 tablespoons flour, ½ cup milk, ½ teaspoon salt, cayenne pepper (few grains), ½ cup flaked fish or salmon, yolks 3 eggs, whites 3 eggs.

Make white sauce, add beaten yolks of eggs, stirring over fire about 1 minute. Remove from fire and cool, add flaked fish and fold in beaten whites, pour into buttered baking dish. Bake 20 minutes in slow oven. Serve at once.

Elizabeth Stone.

DEVILED CRAB

A can crab meat, pick fine, add 1 hard-boiled egg, chopped fine, add 1 teaspoon dry mustard, little black pepper, 4 tablespoons cream.

Put mixture in shells or bowl. Sprinkle top with cracker meal and lumps of butter and thin sliced lemon. Bake golden brown.

Mrs. E. G. Powers.

SALMON LOAF

1 large can salmon, 2 tablespoons melted butter, ½ cup bread crumbs, 3 well beaten eggs, salt and pepper to taste.

Make into roll, flour lightly, let bake until brown. Serve with cream sauce to which salmon juice has been added.

Mrs. W. D. Stires.

CODFISH ROLL

1 heaping cup codfish (shredded), boiled with 3 medium sized potatoes, mash and add pepper, ½ cup cream and yolks 3 eggs, well beaten.

Beat whites separately and add last. Bake in hot greased spider until it puffs like cake.

Mrs. W. D. Stires.

OYSTERS A LA SOMERSET

Put in chafing dish butter size of an egg, add a heaping teaspoon finely chopped onion. Fry to a light yellow color, add 3 tablespoons finely chopped celery, and 2 cups oysters in their own liquid.

Boil till done, season to taste, then add 3 heaping tablespoons fresh bread crumbs, ½ gill cream, and ½ teaspoon chopped parsley. Let come to a boil and serve. Enough for four people.

Mrs. E. E. L. Wheelhouse.

CREAMED SALMON-SCALLOP

1 can salmon, 1 cup cream, ½ cup milk, 2 small teaspoons corn starch rubbed smooth into 1 tablespoon of butter, pinch of soda, pepper and salt.

Turn salmon from can into a colander, remove bones, skin and dark meat. Heat milk, cream and soda, add corn starch and butter. Cook till smooth and consistency of thick cream. Put in salmon and cover with bread crumbs and butter and bake.

Mrs. Eugenie M. Bacon.

MEATS

STEAK

To broil a steak 2 or 3 inches thick: Light gas broiler, place iron skillet close under gas flames. In about 15 minutes sear steak on both sides thoroughly in hot skillet, replace under gas, turn often. In 20 or 30 minutes it will be almost black outside; through the center there will be an inch or more of rare steak. Pour 2 tablespoons melted butter with salt and pepper over it on platter.

Mrs. William Barnes.

MEAT LOAF

 $2\frac{1}{2}$ th round steak, $\frac{1}{2}$ th salt pork, 1 cup bread crumbs soaked in warm water and squeezed dry, juice and grated rind $\frac{1}{2}$ lemon, 1 egg beaten.

Season highly with salt and pepper, add ½ cup catsup and bake.

Mrs. J. G. Wise.

FRENCH STEAK

Put a flank steak in a smoking hot skillet. Brown on both sides, then add a bay leaf, 1 cup tomatoes, 1 small onion (chop fine), salt, pepper, and cover with boiling water.

Cook slowly 1 hour. Put in hot platter. Pour sauce thickened slightly, over it. Garnish with parsley.

Mrs. Will Pluck.

VEAL LOAF

2 pounds veal steak, ½-pound pork, 1 egg, 1 cup milk, 4 crackers. Pepper and salt and cover with flour and lumps of butter. Bake 1 or 1½ hours. Baste frequently and make brown gravy.

Mrs. F. C. Roby.

ITALIA'S PRIDE

1 pint cold macaroni, 1 cup bread crumbs, 1 pint finely chopped beef or mutton, 1 teaspoon salt, 1 pint stewed tomatoes, 1 saltspoon pepper, 1 onion minced very fine and fried in a spoonful of butter.

Butter a two-quart pudding dish. Put a layer of bread crumbs at bottom, then layer of minced meat, one of tomatoes and one of macaroni, sprinkling each with the seasoning until the dish is filled. Put one small cup of boiling water to the fried onion, and after making a layer over the top of the rest of the crumbs, pour it over them. Sprinkle tiny bits of butter and bake half an hour or until well browned. If oven is moderate it will require ½ hour.

Mrs. Payne Whitney, New York.

CHICKEN OR TURKEY A LA KING

2 tablespoons butter, 1 cup of mushroom caps cut in quarters, 1/4 small can pimentoes cut in small pieces. Stir over fire until well mixed, then add 2 tablespoons flour, little salt. Cook until frothy, and then add 2 cups rich milk. Place mixture in pan hot water and thicken, add 3 cups chicken (or turkey) cut in cubes; heat thoroughly. To 4 tablespoons melted butter, beat in 2 eggs, 1 teaspoon lemon juice. Stir and cook into the hot chicken.

Serve on toast, or a large platter garnished with parsley and pimento strips over the top of chicken.

Mrs. E. P. Bishop.

BOILED SMOKED TONGUE

Soak the tongue in cold water over night; change water when putting on to cook. Boil 1 hour and add ½ cup vinegar, ½ cup brown sugar, cayenne pepper to taste. Boil several hours till tender. Remove from water and when cool enough to handle remove skin. I find a lard can the best to cook them in.

Sophie C. Wallack.

EGG CUTLETS

(Enough for 6 Cutlets)

To ½ pint of milk add 1 tablespoon of butter, 2 of flour, ½ teaspoon of salt, a little chopped onion, ¼ teaspoon of black pepper, and a dash of cayanne pepper, bring to a boil and boil five minutes. Have ready 3 hard boiled eggs coarsely chopped, over which pour this mixture and set aside to cool. When ready to serve, make into cutlets, roll in egg and bread crumbs, fry in very hot deep pan.

Ella Race.

DRESSING FOR MEATS AND FOWLS

Cut fine 10c loaf stale bread, rub in pepper, salt and 1 tablespoon sage. Pour in slowly and mix lightly with boiling water. Steam in covered dish 1 hour, add 2 medium sized onions, browned a yellowish color in generous amount of butter.

Add this with 10c worth pork sausage and work into bread for 20 minutes. Add chopped liver of turkey. If too dry, add butter. When cold add 3 eggs and work with spoon. Never press.

Mrs. Adolph Mueller.

BAKED DUCK

Lay duck in salt water for a time, wipe dry and salt. On inside put ¼ apple, ½ small onion, piece of celery, ½ teaspoon juniper berries. Lay strips of bacon over breast.

Put melted butter in pan, put duck in melted butter with just a little water. Brown in hot oven and then add more boiling water, cover and cook slowly 3 hours.

Mrs. Robert Mueller.

VEGETABLES

ITALIAN RISOTTO

A small piece of ham or bacon, 2 mushrooms, 1 can tomatoes, 1 stalk celery, 1 cup washed rice, parsley, soup stock, 1 onion.

Mix tomatoes and ham together and stew slowly until thickened. Strain, mix with soup stock and keep hot. Chop vegetables together (celery, parsley, onion and mushrooms) and put into large sauce pan with piece of butter. When partially cooked, add tablespoon of the hot tomato sauce, then rice, stirring constantly. As rice swells and absorbs moisture add from time to time, spoonful of sauce. Cook about 20 minutes. Sprinkle with grated Parmesan cheese and serve.

Jean Webster, New York.

STUFFED TOMATOES

6 medium-sized tomatoes, 1 green pepper, 4 slices salt pork (size of slice bacon), cut out tops of tomatoes and fill with bread crumbs seasoned with salt and pepper and little onion. Put a small piece of salt pork on top of each tomato and bake 3/4 of an hour. Cut up remainder of salt pork rather fine and fry. Add 1 tablespoon flour and cream or milk to make gravy of proper consistency; pour over the baked tomatoes and on that put the green pepper sliced or chopped.

Mrs. Frederick A. Brown, Chicago.

STUFFED EGG PLANT

Cook egg plant in boiling salt water for 15 minutes. Cut a slice from top and with spoon remove pulp, taking care not to work too close to skin. Chop pulp and add 1 cup soft stale bread crumbs. Melt 2 tablespoons butter, add ½ tablespoon finely chopped onion and cook 5 minutes. Add to chopped pulp and bread crumbs, season with salt and pepper, and if necessary, moisten a little with stock or water. Cook 5 minutes, cool slightly and add 1 beaten egg. Refill egg plant, cover with buttered bread crumbs and bake 25 minutes in hot oven.

Mrs. T. T. Roberts.

RICE AU GRATIN

3 cups cooked rice, 3 tablespoons butter, 3 tablespoons flour, ½ teaspoon salt, 2 cups milk, ½ teaspoon pepper, ½ cup grated cheese, 2 cups soft bread crumbs, 2 tablespoons butter.

Make a white sauce and add rice to it. Place ½ of mixture in a buttered baking dish; over this sprinkle ½ of grated cheese; repeat, and put buttered crumbs on top. Brown and serve hot. Cabbage or cauliflour may be used instead of rice.

Miss Elizabeth Stone.

CREAMED ONIONS

Cook 6 or 8 medium sized onions in boiling salted water till tender. Drain and place in round shallow pan. Pour over a cream dressing made of 1 tablespoon butter, 1 teaspoon flour, 1 cup cream, cooking till thick, and season with salt and paprika. Cover the cream dressing with a thick layer of grated cheese and cover the cheese with layer of buttered bread crumbs. Brown.

Mrs. J. G. Stauffer.

TOMATO AND CORN PUDDING

1 tablespoon butter, 1 tablespoon flour, milk to make cream sauce, 1 can corn, 1 pimento (cut fine), 1 green pepper (cut fine), a little tomato, salt and pepper.

Bake until brown.

Mrs. William C. Chenoweth.

SPINACH WITH BACON

Boil spinach in salted water until tender. Drain thoroughly. Fry bacon (cut in small pieces) until brown and pour bacon and grease over spinach.

Mrs. Clyde Lyon.

CORN PUDDING

2 cups corn, 2 eggs, 1 cup flour, 1 tablespoon sugar, 1 cup milk, 1 teaspoon salt, 1 tablespoon butter, dash black pepper, 1 green mango (cut small).

Bake 1/2 hour in dish set in pan of water.

Mrs. Necie Hunt.

BAKED BEANS

1 pound navy beans, ½ pound salt pork, 1 small onion, ½ cup brown sugar or molasses, 1 tablespoon mustard (even), 1 teaspoon salt.

Soak beans over night. In morning parboil in water having pinch of soda in it. Put in half the beans, half the pork, rest of beans and pork, and onion. Pour over the beans sugar, mustard and salt dissolved in cup boiling water. Fill pot pretty full with boiling water, keep covered, add boiling water when needed. Bake all day.

Mrs. George Hurd.

SALADS

TUTTI FRUTTI SALAD

1 pint whipping cream beat until frothy but not stiff, add 1 cake nippy cheese (mix with little cream until soft), alternate with 1 cup mayonaise. Beat until stiff. Add this to 1 cup canned pineapple (cut in small pieces), 1 cup white grapes (seeded), ½ cup maraschino cherries, 1 cup nut meats.

Will serve about 20 people.

Mrs. E. P. Bishop.

SALAD

2 tablespoons gelatin, soak in 2 tablespoons cold water. Dissolve in ½ cup boiling water, add 1 cup ginger ale, ¼ cup lemon juice, 2 tablespoons sugar, pinch salt and let stand until it begins to thicken. Have ready 1 cup white grapes (skinned, seeded and halved), ½ cup celery (cut in slices), ½ cups apples (diced), 2 tablespoons preserved ginger (cut small), 1 tablespoon citron (cut small), 4 tablespoons shredded pineapple.

Fold these into thickened mixture. Turn into mold to harden. Put celery tips in center of mold, fill with mayonaise and place curleyed celery around edge.

Mrs. Necie Hunt.

PIMENTO SALAD

1 pint olives, 1 small can pimentoes, 1 stalk of celery. Cut in small pieces. Add cup of nut meats. Mix well with mayonaise.

Mrs. H. W. Shafer.

PINEAPPLE SALAD

Select a large and perfect pineapple. Wash, but do not remove skin or leaves at stem and scoop out inside, leaving mere shell. Fill with fruit salad, pineapple, oranges, strawberries or cherries and 1 cup nut meats. Add juice of ½ lemon and mayonaise dressing. Garnish with tender branches and leaves of grapevine and small green grapes.

Mrs. E. P. Bishop.

Sauce Vinaigrette

(For plain Lettuce Salad)

1 tablespoon tarragon vinegar, 2 tablespoons cider vinegar, 6 tablespoons olive oil, 2 tablespoons each chopped green pepper, cucumber, pickle and parsley, 1 teaspoon salt, ¼ teaspoon paprika, few grains red pepper.

Mrs. Necie Hunt.

PINEAPPLE AND CUCUMBER

1 cup canned pineapple, 1 cup sliced cucumber, ½ cup hot water in lemon jello. After it cools add ½ cup pineapple juice and ¼ cup sugar. Place the cucumbers sliced fine in a mold, then pineapple and cover with jello and juice.

Dressing: Yolks 4 eggs, 3 tablespoon vinegar, 1 tablespoon water, 2 tablespoons sugar, scant teaspoon salt, ¼ teaspoon mustard, ¼ teaspoon paprika. After cooking add 1 tablespoon butter and after cooling, ½ pint of double cream, whipped.

Maria L. Buckingham.

FROZEN CHEESE SALAD

5 cakes Blue Label cheese, 2 green peppers chopped, 15-cent can pimento chopped, 1 cup pecans, ½ cup whipped cream, ½ cup mayonnaise or boiled dressing, salt.

Put in mold, pack in ice and salt for 2 or 3 hours. Serve on lettuce with French dressing.

Mrs. Logan Hay, Springfield, Ill.

PUDDINGS

MY GRANDMOTHER'S INDIAN PUDDING

3 pints scalded milk, 7 tablespoons Indian meal. Stir well together while hot. When cool add 5 eggs, ½ pound raisins, 4 ounces butter. Spice and sugar to taste.

Mrs. Theodore Roosevelt, Oyster Bay, N. Y.

STRAWBERRY PUDDING

1 cup sugar, ½ cup butter, ½ cup milk, 3 eggs, 2½ cups flour, 2 teaspoons baking powder.

Steam 2 hours. Turn out on plate and cover with following sauce: 1 cup sugar, ½ cup butter (beat to cream), add 1 quart fresh strawberries (slightly mashed). Serve hot.

Mrs. Edwin F. Dunne, Governor's Mansion.

JOHN'S DELIGHT

2 cups chopped bread, ½ cup chopped suet, ½ cup molasses, 1 egg, 1 cup raisins, 1 cup sweet milk with ½ teaspoon soda dissolved in it, ½ teaspoon ground cloves, 1 teaspoon cinnamon, 1 pinch salt. Boil 2 hours in tin pudding boiler and serve with foaming sauce.

Mrs. Jas. W. Wadsworth, Washington, D. C.

KENTUCKY PUDDING

34 cup butter, $2\frac{1}{2}$ cups sugar, 1 cup sweet cream, 3 well beaten eggs, 3 tablespoons flour.

Flavor with lemon and bake in pastry.

Mrs. James S. Baldwin.

PERSIMMON PUDDING

½ gallon persimmons (rub through colander and mix in the milk as you rub), ½ gallon flour, ½ gallon milk, 2 cups sugar, 3 eggs, 3 tablespoons butter, ½ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice.

Mix sugar, butter, eggs and spice, then add persimmons, milk and flour, gradually, adding soda dissolved in hot water last. Bake 2 hours. This makes 2 large puddings. Cut cold, with cream. The pudding will keep 2 or 3 days or a week.

Mrs. Jane M. Johns.

SUET PUDDING

1 cup suet (chopped fine), 1 cup molasses, 1 cup sweet milk, 2 eggs, 3 cups flour, 1 teaspoon soda (mixed in molasses), 2 teaspoons cinnamon, ½ nutmeg, 1½ pounds seeded raisins, ¼ pound citron (chopped fine) ½ pound figs (cut fine) ½ pound dates (cut fine).

Use 1 pound coffee cans. Makes 3. Steam 1½ hours and in the oven ½ hour.

Mrs. Emma Metz.

CHOCOLATE PUDDING

1 box gelatine dissolved in 1 pint cold water, 1 quart milk, boil with 1 cup grated chocolate and 1 cup white sugar, 1 teaspoon vanilla.

Boil 10 minutes, cool in molds. Serve with cream.

Mrs. D. H. Conklin.

DATE PUDDING

1 cup chopped English walnuts, 1 cup seeded dates, 2 eggs (well beaten) 1 cup (scant) sugar, pinch salt, 1 teaspoon baking powder, 1 tablespoon flour.

Bake 20 minutes in slow oven. Served with whipped cream in individual cakes. Serve cold.

Miss Ella Glore.

STEAM PUDDING

1 egg, 2 tablespoons sugar, ½ cup molasses, 2 tablespoons melted butter, 1 teaspoon soda, ½ cups flour, ½ cup boiling water.

Steam ¾ hour.

Sauce

2 egg yolks, 1 cup powdered sugar, 1 cup whipped cream.

Mrs. T. J. Prentice.

ORANGE PUDDING

5 oranges (pared, seeded and sliced). Pour over them 1 cup granulated sugar, 3 egg yolks. Beat well with 1 tablespoon corn starch and stir it into 1 pint boiling milk. As soon as it comes to a boil take off and pour over the oranges. Beat whites stiff with 2 tablespoons sugar spread over and put into oven to brown. Serve cold.

Mrs. D. H. Conklin.

STRAWBERRY SHORTCAKE

3 tablespoons butter, ½ cup sugar, 1 egg (beat together), 1½ cups flour, 2 tablespoons baking powder, ½ cup milk.

Bake as individuals. Crush berries slightly and sweeten. Serve with whipped cream.

Mrs. A. T. Summers.

SCOTCH PLUM PUDDING

6 eggs. Beat separately and very light, 1 cup sweet milk, ¼ pound stale bread crumbs, 1 pound flour, ¾ pound dark brown sugar, 1 pound beef suet (chop fine), 1 pound currants (seeded), 1 pound raisins, 1 pound blanched almonds (chopped fine). Mix dry ingredients. Add milk and eggs. Add 1 tablespoon nutmeg, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 teaspoon salt, ½ cup brandy.

Stir together and add another cup milk. Steam in molds 4 hours.

Mrs. M. P. Parrish.



PIES

LEMON PIE

Crust: 1 cup flour, ¼ teaspoon salt, 2 heaping tablespoons lard, 3 tablespoons ice water. Before baking, prick crust all over to prevent puffing.

Filling: 2 eggs, 1 cup water, 3/4 cup sugar, 2 level tablespoons flour, 1 level tablespoon cornstarch, 1 lemon, butter size of an egg.

Mix flour, cornstarch and sugar and stir this mixture into the well beaten yolks, to which has been added the water, juice and rind of lemon and melted butter. Cook in a double boiler, stirring till thickened. Turn into well baked crust, cover with meringue made of whites of the 2 eggs and 2 tablespoons sugar. Brown in a slow oven.

Mrs. I. G. Stauffer.

BUTTERSCOTCH PIE

1 cup soft A sugar, 2 eggs, 2 tablespoons flour, 1 cup cold water, 2 heaping tablespoons butter, 1 teaspoon vanilla.

Mix sugar, flour and beaten yolks of eggs to a smooth paste, add gradually the water and butter. Stir over the fire until thick, then add vanilla. Pour into a baked pie crust. Cover with meringue.

Mrs. J. S. Baldwin.

PUMPKIN PIE

1 tablespoon butter, 2 eggs, 1 cup sugar, 2 teaspoonsful flour, 1 cup cooked pumpkin, 1 cup milk, pinch salt.

Cream butter and sugar as for cake, add flour, then yolks of eggs. Stir in milk and pumpkin. Fold in last stiffly beaten whites of eggs. Season with nutmeg and vanilla or cinnamon and ginger to taste. Bake slowly in pan lined with rich pastry.

Mrs. F. P. Howard.

LEMON PIE

1 cup sugar, 2 egg yolks, 1 teaspoon butter, 2 soda crackers (chopped fine), 1 lemon, juice and pulp, 6 teaspoons cold water.

Stir all together and put in crust. Make meringue of beaten whites, sweetened.

Mrs. T. S. Hoskins.

PUFF PASTE DAINTIES

Roll thin and cut in squares a good puff paste. In center of each drop a spoonful of following mixture: Grated rind and juice 1 lemon, 1 beaten egg, 1 cup sugar, 1 cup chopped raisins.

Mix all together. Fold over the corners of the puff paste squares and bake. Good served with tea.

Mrs. George Pasfield, Springfield, Ill.

COLD DESSERTS AND PUNCH

FROZEN PLUM PUDDING

1 quart cream, 1 quart milk, 2 pounds raisins, 2 pounds currants, 4 cups sugar, candied cherries, 4 ounces chocolate, candied citron, 4 tablespoons gelatin, yolks 12 eggs, 1 teaspoon cinnamon.

Boil seeded raisins in milk until plump. Use the milk to make custard. Add yolks of eggs, well beaten. Add gelatin, flavoring and cream. Freeze. While making the custard have fruit soaking in sherry or brandy. Drain and add while custard is being frozen. When well mixed put in mold, pack in ice and salt.

Sauce

4 eggs (yolks), ½ cup powdered sugar, 1 pint cream (whipped). Cream yolks and sugar. Cook over a pan of hot water, stirring constantly until it thickens. Beat until cold, add flavoring and whipped cream.

Mrs. Furman Roach.

MINT ICE CREAM

1 pound after dinner mints, 1 pint milk, 1 quart cream. Crush mints and dissolve in the milk. Add cream and freeze. Mrs. George H. Fuller, Tuscola.

PUNCH

2 bottles best California white wine, 2 bottles best California claret, ½ bottle French brandy, from 2 to 3 bottles of champagne, 20 square lumps sugar, 4 thin slices lemon about 5 pounds of ice.

Mrs. E. G. Powers.

FROZEN CUSTARD

1 quart new milk put in double boiler and let come to a boil; add 4 egg yolks well beaten, with 1 cup granulated sugar. When heated, remove from fire and add 1 quart heavy cream, pinch salt, 2 tablespoons maraschino, 2 teaspoons vanilla, ½ teaspoon pistache extract. Freeze.

Mrs. Charles Powers.

PINEAPPLE BAVARIAN CREAM

Dissolve ½ package Knox plain gelatin in cold water, 1 cup sugar to small can grated pineapple, juice of 1 lemon, 1 orange.

Cook until sugar is dissolved. Add to gelatin and cool. Stir as it begins to thicken and fold in 2 cups of thick cream stiffly beaten. Put in mold and garnish with whipped cream.

Mrs. T. K. Bohon.

GRAPE ICE

Grate ½ can of Hawaiian pineapple as fine as possible. To this add the juice of two lemons, 1 cup sugar, 1 quart water and 1 quart grape juice.

Freeze and when like mush add the beaten whites of 2 eggs, to which 1 tablespoon of powdered sugar has been added.

Mrs. John Burroughs, West Park, New York.

FROZEN WHITE PLUM PUDDING

1 cup sugar, ½ cup water. Cook until it threads, then pour slowly over the whites of 3 eggs (beaten stiff). Beat thoroughly, then add 1 pint whipped cream, 1 teaspoon vanilla, ½ cup seeded raisins, currants, English walnuts, almonds, citron, candied cherries. The raisins and currents should be plumped in boiling water first.

Put mixture into a mold, cover with paraffin paper, put on cover, seal with lard around edge. Pack in ice and rock salt. Leave 3 or 4 hours to ripen. Serve with preserved oranges.

Katharine Lehman.

ICE CREAM

1 pint new milk, scald and pour over 2 eggs (which have been thoroughly beaten), $1\frac{1}{3}$ cups sugar, 3 rounding tablespoons flour. Cook in double boiler until thick. Let cool, add flavoring and 1 quart double cream and freeze.

To make chocolate ice cream, add to the above 2 squares of chocolate, 1 tablespoon hot water, 2 tablespoons sugar, made into a paste.

Mrs. J. M. Allen.

APPLES WITH OATMEAL

Peel large sized apples, cut out the core, leaving a large cavity. Fill cavity with dry, rolled oats, put a large teaspoon of sugar and a small piece of butter on each apple.

Place in individual casseroles. Bake in oven, keeping covered for just 15 minutes. Serve cold with whipped cream.

Mrs. Sidney Dedman.

SICILLIAN SHERBET

Press 1 can of peaches through a strainer; add half a cup of sugar and 1 pint of orange juice (about six oranges). Pack in salt and ice, and serve after it has stood about 2 hours to ripen.

Mrs. E. E. L. Wheelhouse.

MARSHMALLOW CREAM

Quarter large fresh marshmallows. Mix with chopped nuts. Cover with whipped cream. Serve in sherbet glass with cherry on top.

Mrs. C. E. Hay, Springfield.

CAFE MOUSSE

2 eggs (well beaten), 1 cup sugar. Beat thoroughly 1 cup very strong coffee (cold), 1 cup thick cream (well whipped).

Pour all into a mold, pack in ice and salt and let stand 4 hours.

Mrs. A. R. Montgomery.

MAPLE PARFAIT

1 cup maple syrup, 3 eggs, pinch of salt, 2 cups whipped cream, 1 teaspoon lemon juice.

Beat eggs till light. Bring syrup to boiling point and pour over eggs, beating continually. Cook eggs and syrup in double boiler until thickens. Set aside until cold, then add whipped cream. Turn into a mold, bury in ice and salt.

Mrs. Lindley Huff.

CHARLOTTE RUSSE

Soak ½ package gelatine in ½ cup sweet milk two hours. Pour on this ½ cup boiling milk. Whip 1 pint cream to a froth. Sprinkle on the whipped cream ¾ cup sugar and 1 teaspoon vanilla. Strain the gelatine on this and stir gently from the bottom until it begins to thicken.

Line a dish with lady fingers or stale sponge cake and pour on the Charlotte-russe.

Mrs. H. D. Spencer.

CAKES

ONE EGG CAKE

 $\frac{1}{4}$ cup butter $\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cups flour, $\frac{2}{2}$ teaspoons baking powder.

Cream butter, add sugar gradually, and egg well beaten. Mix and sift flour and baking powder. Add alternately with milk. Bake 30 minutes. Spread with chocolate frosting.

Jane Addams, Hull House, Chicago.

DELICATE CAKE

½ cup butter, 2 cups granulated sugar, 3 cups flour, 1 teaspoon cream tartar, ¾ cup sweet milk, ½ teaspoon soda, whites of 6 eggs. Flavor with lemon.

Mrs. Emma M. Metz.

LARGE BIRTHDAY CAKE

1 heaping cup butter, $2\frac{1}{4}$ cups confectioner's sugar, $1\frac{1}{2}$ cups sweet milk, 4 cups flour, $3\frac{1}{4}$ cup cornstarch, $3\frac{1}{2}$ teaspoons baking powder, 2 teaspoons flavoring, 1 large cup raisins, 1 large cup currants, 1 large cup chopped nuts, $\frac{1}{2}$ cup sliced citron, a few candied cherries.

Flour fruit. Mix in usual order, beating well as fruit is added. Add beaten whites last. Use almond flavored icing.

Mrs. R. O. Rosen.

YELLOW CAKE

1 cup butter, 2 cups sugar, 1 cup milk, 4 scant cups flour, 1 teaspoon baking powder, 1 teaspoon lemon extract, 1 teaspoon nutmeg.

Bake in loaf cake pan having hole in the middle. The success of the cake depends on the beating.

Mrs. George Post.

ORANGE CAKE

½ cup butter, 2 cups sugar, 1 cup milk, 2½ cups flour, 3 tea spoons baking powder, 1 orange peel (grated), 1 teaspoon orange juice, 4 eggs beaten separately.

Put 1/2 grated peel in cake; save 1/2 for icing.

Mrs. George Hurd, St. Louis.

WHITE CAKE

6 eggs (whites), 3/4 cup butter, 11/4 cups pulverized sugar, 2 cups flour (Swansdown), juice of 1/2 lemon.

Beat butter to light cream, add flavor to it, stirring with ends of fingers to smooth paste. Beat whites of eggs to stiff froth, mix with sugar. Now stir the eggs and sugar gradually in the flour and butter, adding lemon juice.

Mrs. L. L. Haworth.

DEVIL'S FOOD

1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 1 even teaspoon soda, $\frac{1}{2}$ cup sweet milk, 3 eggs (save whites of 2 for frosting). In another dish mix 1 cup brown sugar and 4 squares of chocolate melted, $\frac{1}{2}$ cup milk.

Mix all together and bake in layers. Use white icing.

Mrs. George Hurd, St. Louis.

DEVIL'S FOOD

¼ cake Baker's chocolate, yolks 2 eggs, ½ cup sweet milk. Boil in double boiler until thick as cake dough. When cold add 1 cup granulated sugar, butter size of an egg, 1 teaspoon vanilla, ½ cup sweet milk; ½ cups flour, pinch of soda, 1 teaspoon baking powder. Bake in moderate oven ¾ hour.

Icing

Boil 1 cup granulated sugar with ¼ cup water until it threads. Pour on well beaten whites of 2 eggs until thick enough to spread.

Octavia Roberts.

SOUR CREAM CAKE

1 cup thick sour cream, ½ teaspoon salt, ½ teaspoon soda, 1 cup sugar, 2 eggs well beaten, 1 teaspoon baking powder put into 178 cup flour, ½ teaspoon vanilla.

Virginia Baldwin.

PECAN CAKES

2 whole eggs, 1 cup brown sugar, ¼ teaspoon salt, ½ cup flour, ¼ teaspoon baking powder, 1 cup pecans.

Beat eggs. Add sugar and beat well. Stir in salt, flour, baking powder and pecans. Bake 15 to 18 minutes in moderate oven in small tins.

Mrs. Roy Ide, Springfield, Ill.

DATE CAKE

1 pound Dromedary dates after stones and rough skin are removed (pour hot water over them to clean and skin), 1 pound English walnut meats. Leave nuts and dates whole. Sift three times together, 1 cup pastry flour, 1 cup granulated sugar, 4 level teaspoons baking powder. ½ teaspoon salt.

Mix well with dates and nuts. Beat yolks of 4 eggs until thick, add 1 teaspoon vanilla extract and mix (with your hand) evenly through the cake mixture. Lastly add well beaten whites. Bake in pan well buttered and bottom covered with greased paper. Bake in very slow oven 1½ hours.

Mrs. E. P. Bishop.

SPICE CAKE

1½ cups butter, 2 cups brown sugar, ½ cup New Orleans molasses, ½ cup brandy, 1 cup sour milk, 5 eggs, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon, 5 cups flour (little more if needed), 1 pound raisins, 1 pound currants, 1 pound citron.

Add nuts if desired. Bake 1 hour.

Mrs. W. P. Shade.

FRUIT CAKE

1½ pounds brown sugar, 1¼ pounds butter, 1½ pounds flour, 14 eggs, 2 teaspoons cinnamon, 2 teaspoons soda, 4 teaspoons baking powder, 10c worth of dates, 10c worth figs, 1 teaspoon cloves, 2 pounds raisins, ½ pound candied pineapple, ½ pound cherries, 1 pound English walnuts, 1 pint hickory nuts.

Put fruit and nuts to soak over night in one large vessel with ½ pint brandy and ½ pint wine. This makes 4 cakes.

Mrs. W. P. Shade.

FORTY-YEAR-OLD CAKE

1 cup butter, 2 cups light brown sugar, $3\frac{1}{2}$ cups flour, 4 eggs (beaten separately), 1 small cup sour milk, 1 tablespoon molases, 1 heaping teaspoon soda, 1 cup raisins, $\frac{1}{4}$ cup citron, little nutmeg, wine glass of brandy.

Mrs. Annie C. Barnes.

ANGEL FOOD CAKE

11 eggs (whites thoroughly chilled), 1 cup flour, 1½ sugar, 1 heaping teaspoon cream tartar, 1 teaspoon flavoring.

Sift flour and sugar each 5 times, beat eggs so stiffly that when pan is inverted they stick to pan; continue to beat, add slowly the sugar, then the flour, to which cream tartar has been added, then flavoring. Turn into cake mold and put into cold oven. Turn 1 burner on half way and bake 1 hour. Remove from oven, invert pan and let cake hang until cold.

Icing

1½ cups sugar, ½ cups boiling water, whites 2 eggs, 4 drops acetic acid, ¼ teaspoon glycerine.

Mrs. Will C. Pluck.

WHITE FRUIT CAKE

1 cup butter, 2 cups sugar, $2\frac{1}{2}$ cups flour, 1 cup sweet milk, whites 7 eggs, 2 level teaspoons baking powder, 1 pound Sultana raisins, $\frac{1}{2}$ pound figs, $\frac{1}{2}$ pound dates, $\frac{1}{4}$ pound citron, 1 pound blanched almonds, 1 teaspoon lemon extract.

Bake very slowly 2 hours in steeple pan.

Mrs. J. G. Wise.

GINGERBREAD

½ cup butter, ½ cup lard, 1 cup boiling water poured on butter and lard until melted, 1 cup molasses, ½ cup white sugar, 2½ cups flour, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 eggs (well beaten).

Sift dry ingredients and add others.

Mrs. C. N. Gorham.

FUDGE COOKIES

4 eggs, $2\frac{1}{2}$ cups light brown sugar, $\frac{1}{2}$ cake chocolate (melted over double boiler), 1 cup pecans, 1 scant cup flour, 1 teaspoon vanilla.

Beat eggs, do not separate. Add ingredients in order given. Be sure and mix the flour and nuts together. Spread thin in pans and bake twenty-five minutes in a very moderate oven. Cut in squares as soon as taken from oven.

Miss Sidney M. Dedman.

FRUIT COOKIES

1 cup butter, creamed with 1½ cups sugar, 3 eggs, 1 level teaspoon soda dissolved in 2 tablespoons of sweet milk, 1 cup chopped raisins, flour to make a soft dough.

Mix, roll into a sheet, cut into rounds and bake quickly.

Gene Stratton Porter, Limberlost Cabin, Indiana.

OATMEAL CAKES

2 eggs, 1 cup oatmeal, 1 tablespoon butter, ½ cup sugar, 1 teaspoon vanilla, 1 teaspoon baking powder.

Drop in pan with a teaspoon (apart) and bake crisp in a moderate oven.

Robert Lansing.

LIFE CAKES

1 pint molasses, 1 teaspoon soda. Heat molasses, but not to boil. Add soda while hot, also 1 ounce butter, cinnamon, cloves, ginger and nutmeg. Sift in flour until stiff. Cut in cakes, fancy shapes. Let stand over night and bake in slow oven.

Mrs. Benton Blackstone.

CINNAMON STARS

1 cup sugar, 1 cup butter, 1 cup flour (more if necessary), yolks of 2 eggs, 3 teaspoons whiskey, grated rind lemon, pinch salt.

Cut in stars, brush with yolk of an egg and sprinkle with chopped nuts and cinnamon.

Mrs. Benton Blackstone.

OLD MISSION CRY BABIES

2 eggs, 1 cup shortening, 1 cup molasses, 2 teaspoons ginger, 1 cup sugar, 2 teaspoons cinnamon. Stir all together and add 2 teaspoons soda dissolved in 1 cup hot coffee, add 1 teaspoon vinegar, $\frac{1}{2}$ teaspoon salt, $\frac{41}{2}$ cups flour.

Drop in pan and bake slowly. Frost with white icing.

Mrs. J. L. Hudson, Springfield, Ill.

SPICE DROP CAKES

3/4 cup butter, 1 cup sugar, 3 eggs (well beaten) 2 cups pastry flour, 2 cups Quaker roller oats (raw), 3/4 teaspoon soda, pinch of salt, 1½ cups chopped raisins, 1 teaspoon cinnamon.

Drop from spoon about size of a walnut in well buttered pans and pat out flat. Bake in slow oven.

Mrs. E. L. Pegram.

FILLED COOKIES

1 cup sugar, 1 teaspoon soda in 1 cup sweet milk, $\frac{1}{2}$ cup butter and lard, 2 teaspoons cream tartar in $3\frac{1}{2}$ cups flour, 1 teaspoon vanilla, 1 egg.

Mix well, roll very thin, cut, put in pan and place on each a teaspoon of the following filling:

Filling

Cook until thick 1 cup chopped raisins, ½ cup C sugar, ½ cup water, 1 tablespoon flour blended with a little cold water.

When all are filled, drop another cooky lightly on top of each and bake. Add a little lemon juice to mixture if desired. You can use dates, raisins and nuts for filling for a change.

Mrs. G. D. Thomas.

DATE BARS

1 pound dates, 1 cup nuts, 3 eggs, ½ cup sugar, 5 level tablespoons flour, 1 teaspoon baking powder, vanilla, salt.

Slow oven about 3/4 hour. Cut in bars while hot and roll in powdered sugar.

Mrs. Donald Vincent, Ft. Dodge, Iowa.

DOUGHNUTS

1 cup sugar, 2 eggs, 1 cup sour cream, 1 teaspoon nutmeg, pinch of salt, 1 level teaspoon soda, flour enough to roll and cut.

Mrs. W. P. Shade.

COOKIES

2 cups sugar, 1 cup butter, 1 cup eggs, 1 teaspoon vanilla, 2 teaspoons baking powder, enough flour to roll out.

Mrs. Annie Barnes.

SPONGE CAKE

5 eggs, 1 cup sugar, 1 cup flour before sifted, ½ teaspoon salt, 2 teaspoons vanilla.

Beat sugar and eggs until very light. Fold in flour last.

Mrs. B. K. Durfee.

CANDIES

DIVINITY

Cook 1 cup sugar, ½ cup water in saucepan until brittle. In another pan cook 1 cup corn syrup, 2 cups sugar until brittle. Into whites of 3 eggs beaten stiff, pour in slowly first mixture, then add the other. Beat hard.

When getting heavy add chopped nuts and candied cherries. Pour into buttered pans.

Mrs. J. M. Allen.

CHOCOLATE CARAMELS

1 cup sugar, ¼ cake chocolate, ½ cup molasses, ½ cup milk, ½ cup butter.

Mix and boil 20 minutes. Cool a little and add 1 teaspoon vanilla. Line buttered dish with nuts and pour in the mixture.

QUICK MOLASSES CANDY

1 cup N. O. molasses, ½ cup light brown sugar, butter size of egg, 1 tablespoon vinegar.

Boil over hot stove until candy is brittle in cold water. Add a pinch of soda and ½ teaspoon vanilla. Pour in buttered pans. When cool pull.

PENOCHE

2 cups light brown sugar, 2 cups granulated sugar, 1 cup rich milk, butter size of walnut, 1 tablespoon vanilla, meats from 1 pound walnuts.

Boil briskly, stirring constantly, 15 to 20 minutes, until makes soft ball in cold water. Remove, add vanilla and nuts. Beat and pour out like fudge.

Mrs. K. H. Roby, Jr.

RELISHES

PICCALILLI

Tomatoes green. $\frac{1}{3}$ as many onions as tomatoes, $\frac{1}{3}$ as many green peppers as onions.

Grind and soak separately over night in salt water. In morning drain and cook in sweetened and spiced vinegar (1 cup sugar to 1 quart vinegar), 2 teaspoons ground cloves, 2 teaspoons cinnamon (tie cinnamon and cloves in bags, leaving room for swelling). Cook for few minutes until changes color, then drain and put in jars $\frac{2}{3}$ full and fill jars with fresh sweetened and spiced vinegar. 1 teaspoon mustard seed and 1 teaspoon celery seed to each jar after cooked.

Mrs. F. C. Roby.

GREEN TOMATO PICKLES

1/4 peck green tomatoes, 1/4 peck white onions.

Slice; cover with 1 handful salt. Tie in cloth and drain over night. Sauce for same: 1 teaspoon mustard seed, 1 generous pinch red pepper, 1 tablespoon tumeric, 1 teaspoon ground mustard, 34 pound brown sugar. Add cider vinegar to cover and boil almost 30 minutes. Dilute vinegar if necessary.

Mrs. R. O. Rosen.

END OF SEASON PICKLES

2 quarts green tomatoes chopped, 1 quart ripe tomotoes chopped, 3 heads celery, 3 red, 3 green sweet peppers, 3 large onions, 1 small head cabbage, 1 cucumber (preferably ripe), sprinkle with ½ cup salt.

Let stand over night and then drain. 3 pints vinegar, 2 pounds light brown sugar, 1 teaspoon mustard, 1 teaspoon pepper. Cook until transparent, about 1 hour.

Mrs. W. T. Wells.

CUCUMBERS

Peel and scrape out big seeds, run through meat chopper (use 1 quart), 1 quart green peppers and 1 quart onions (after through grinder).

Mix and add salt. Let stand over night. Drain dry, pour over 2 quarts boiling vinegar and bottle.

Mrs. J. M. Allen.

MISCELLANEOUS

MUSHROOMS UNDER GLASS

1 pound mushrooms, 1 teaspoon butter, 1 cup cream, 6 slices toast, salt, pepper.

The mushroom bells are made of fireproof glass. 1 pound large fresh mushrooms, peel and remove stems. Saute the mushrooms in butter, salt and pepper one minute, add 1 cup cream and simmer ten minutes. Put the toast which has been toasted on one side in the wappies, cover with the mushrooms, pour the liquor over, put on the covers. Bake from 15 to 20 minutes. Serve without removing the bells.

Mrs. W. H. Taft, New Haven, Conn.

JELLIED APPLES

Pare and core good cooking apples leaving a band of peel around center of apple. Fill cavity with cinnamon drops, add a little water. Bake. Pour over apples the juice, which should jelly.

Mrs. Asa S. Bushnell, Springfield, Ohio.

WELSH RAREBIT

1 pound cream cheese (melt first), add good cream sauce, 2 eggs beaten together, 1 glass beer with 2 teaspoons mustard in it, salt and red pepper.

Mrs. William Chenoweth.

PEAR MARMALADE

12 large pears, 1 package figs, 3 oranges, half the amount of sugar. Pare and pass the fruits through a grinder and cook until thick. Put in tumblers.

Mrs. E. A. Denz.

NEVER FAIL EGG OMELETTE

5 eggs, 3 tablespoons milk to each egg, ½ teaspoon corn starch mixed in with the milk, big pinch salt.

Beat whites very light, beat yolks, mix with corn starch, etc., then stir in whites. Have spider very hot, with big lump melted butter in it. Put in hot oven. Cook about 10 minutes.

This will serve four people.

Edith N. Durfee.

BOMBAY CURRY

1½ tablespoons curry powder, 1 clove garlic, 2 tablespoons olive oil, 1 pint soup stock.

Fry the garlic (or onion) in the olive oil until brown, and add soup stock, then curry powder. Put this into a stone jar and set it on the back of the stove, covered, to cook slowly, all day—then take I large potato, I carrot, I onion, several sticks celery and any other vegetable you like, turnip or cabbage or sweet potato. Chop or grind fine and fry in bacon grease, with bacon until well browned. Mash all this through the colander and add to the stock and curry. It may be necessary to add more stock. Let all this cook slowly in the stone jar all day. Add salt and red pepper to taste.

Have whatever meat you wish to use with the curry cooked, and cut into dice.

Cook the rice carefully, drain and keep hot over a steaming pot of water.

Heat the curry, and pour into it the heated milk of a cocoanut, put in diced meat or egg or fish and let come to a boil.

Pile the rice in a circle on a hot platter, and put the curry in the center.

With this serve, in small dishes, so that each person may take a teaspoonful to sprinkle over the curry and rice.

Chutney: Either mango or peach, peanuts ground fine, yolk of egg (grated), bacon (ground fine), onion (ground fine or fried and ground fine), and Bombay dux (ground fine).

Mrs. C. B. T. Moore.

CHEESE PIE SOUFFLE

Cut or grate Swiss or brick cheese fine to cover the bottom of pan. Beat 2 eggs with ½ cup cream or milk, add a pinch of salt and a little cayenne. Pour the mixture over the cheese and bake in one crust in a moderate oven about 20 minutes.

Very good with the salad course. Must be eaten warm. Can be baked in patty pans.

Mrs. E. A. Denz.

LEMON BUTTER

3 eggs, 1 cup sugar, lump of butter size of egg, juice of 1 lemon.

Mrs. O. B. Gorin.

OLIVE SAUCE

(To Serve with Mutton Chops or Game)

Boil olives 30 minutes, remove stones, chop fine. For every 10 olives make one cup of medium white sauce, using a mixture of stock

and olive liquor (half of each). Season highly with paprika, celery, salt, etc. When sauce boils add the finely chopped olives and serve.

Mrs. C. C. Andrews.

SANDWICH FILLING

½ pound cream cheese, 4 hard boiled eggs, 1 pimento, 1 green pepper, ½ Spanish onion.

Put all together through the food chopper. Add pepper and salt to taste. Mayonaise to blend. Spread without butter.

Mrs. W. T. Wells.

EDINBORO MARMALADE

Pour 1 quart cold water on 4 pounds loaf sugar, let it boil 15 minutes, skimming well. Then add 4 pounds nicely sliced apple (Pippin or some fine grained apple, perhaps Jonathan), add grated rind of 4 lemons.

Let simmer, stirring well until the apple is cooked fine and smooth. Then add the juice of the 4 lemons. Boil fast and stir all the time until it forms a thick marmalade. Altogether boil about two hours. Put in glasses.

Mrs. L. L. Haworth.

ORANGE MARMALADE

3 oranges, 2 lemons, 1 grape fruit, 12 cups water, 9 cups sugar.
Use the pulp of the grape fruit, 1 orange and 1 lemon. Dice the rest of fruit with peeling on very fine. Add 12 cups of water and let simmer 2½ hours. Then add 9 cups of sugar and let cook until the consistency of jelly. This makes about one dozen glasses.

Mrs. C. Martin Wood.

HOT TAMALIES

4 tomatoes, 4 green sweet peppers cut up fine after removing seeds, ½ cup rice, ½ cup butter, salt and pepper to taste. Cook all together.

Jeannette Rogers.